

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE



International
Application No.:

PCT/GR2004/000050

Examiner:

Unassigned

Group:

Unknown

Title of Invention:

METHOD FOR THE
PREPARATION OF
PREPARATION OF
FERMENTED DRY OR SEMI-
DRIED MEAT PRODUCTS,
WITH PARTIAL SUBSTITUTION
OF THE ANIMAL FAT AND
DIRECT INCORPORATION OF
OLIVE OIL

Inventors:

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International Filing
Date:

18 October 2004

Attorney Docket:

CFAV-5

PRELIMINARY AMENDMENT

Attention: PCT Legal Staff
Mail Stop PCT
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Please enter the following Preliminary Amendment to the specification and claims.

"Express Mail" label number: EV 822092907 US

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I hereby certify that this paper or fee is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" service under 37 C.F.R. § 1.10 on the date indicated above and is addressed to the Attn: PCT Legal Staff, Mail Stop PCT, Commissioner for Patents, P.O. Box 1450, Alexandria, Virginia 22313-1450.

(Signature)

Sherri E. Cozart
(Printed Name)

SPECIFICATION AMENDMENT

In the Specification

On page 1, line 1, please insert:

This application claims the benefit of co-pending PCT Patent Application Serial No. PCT/GR2004/000050, filed 18 October 2004, which is now International Publication Number WO 2005/034652, published 21 April 2005, which claims priority to GR 20030100425, filed 17 October 2003.

CLAIM AMENDMENT

1. (Original) Method for the preparation of fermenting process products, characterized in that olive oil is incorporated (mixed) replacing animal fat

This method includes to following phases:

- (a) Meat at -4°C is mixed with salt, sugars, preservative, auxiliary salts and cultures
- (b) Then, the oil and the fate are added in the mixture
- (c) Mixing till the desirable meat and fat grain is achieved
- (d) Subsequently, the mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions (1000 mbar)
- (e) The products are led to maturation chambers with adjustable relative humidity 95-80%, temperature of $25-20^{\circ}\text{C}$ and air velocity 0.5-0.8 m/sec.

The time of stay in the maturation chamber depends on the size of the product.

- (f) After that, the products are led to a dehydration chamber with adjustable relative humidity 80-75%, temperature of $12-17^{\circ}\text{C}$ and air velocity 0.5-0.1 m/sec.

2. (Original) The fermenting process products with incorporated olive oil, which are produced according to claim (1).
3. (Original) Method for the preparation of partial fermenting process products, characterized in that olive oil is incorporated (mixed) in these,

according to the claim (1), with replacement of the phases (e) and (f) by phases (e') and (f')

(e') The products are led to a maturation chamber with adjustable relative humidity 60-75%, temperature of 25-30°C and air velocity 0.5-0.8 m/sec. The fermentation lasts 24 hours.

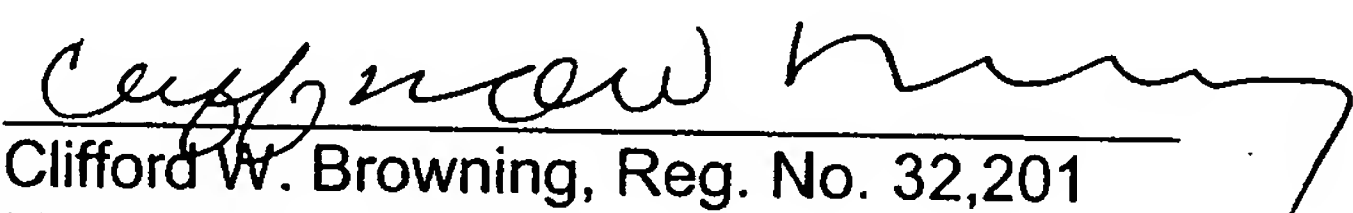
(f') After that, the products are heated at core temperatures of 55°C and are led to the dehydration chamber with adjustable relative humidity 80-75%, temperature of 12-17°C and air velocity 0.5-0.1 m/sec.

4. (Currently amended) The partial fermenting process products with incorporated olive oil, which are produced according to claims ~~(1)~~, ~~(2)~~ and ~~(3)~~.

REMARKS

The present application is a U.S. national phase utility patent application claiming the benefit of a co-pending PCT Patent Application, which claims priority to a Greek Patent Application. The specification has been amended to reflect this. Claim 4 has been amended to show dependency solely to independent Claim 1.

Respectfully Submitted,


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